

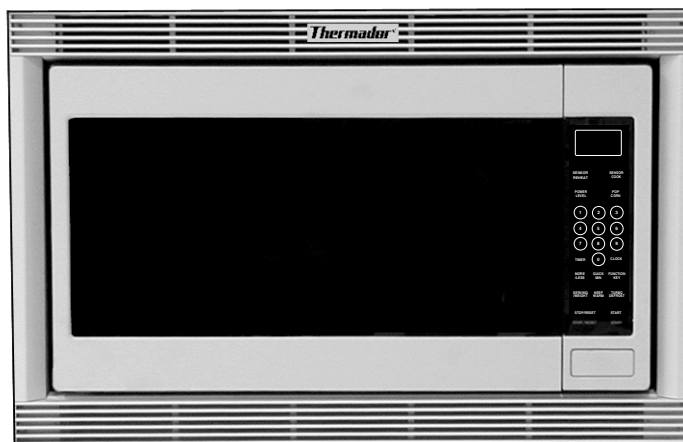
Thermador[®]

Care & Use Manual

for

Thermador[®] Built-In Microwave Oven

Model **MBY**



*Built-In Trim Kits Sold Separately
(Models MT27 & MT30)*

A Special Message to Our Customers

Thank you for buying a Thermador built-in microwave oven. We recommend that you take the time to read this entire booklet before using your new appliance.

The information in this manual will help you easily operate and care for your appliance for years of satisfaction.

Please contact us if you have any questions or comments. Call 1-800-735-4328, or write to us at:

Thermador
Customer Support Call Center
555 I McFadden Avenue
Huntington Beach, CA 92649

Sincerely,

Test Kitchen Consumer Scientists

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MICROWAVE PRECAUTIONS AND REGISTRATIONS

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- a) Do not attempt to operate this oven with the microwave door open, since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces, inside window/glass area.
- d) The oven should not be adjusted or repaired by any one except properly qualified personnel.

YOUR MICROWAVE OVEN MUST BE REGISTERED

It is a Federal requirement that records be maintained on the location of all microwave ovens.

Therefore, please:

1. Fill in the registration card and mail it to us. (The registration card is packed with this manual in the plastic bag.)
2. If you are not the original purchaser of this appliance or if the card is missing, please establish your ownership by writing to us at:

THERMADOR
Microwave Registration
5551 McFadden Avenue
Huntington Beach, CA 92649
3. When writing to us about your oven, please be sure to include the model and serial number.

NOTE: Do not operate the oven with any object trapped between the door and the oven front face.

Microwave Identification Plate

Copy the model and serial number from the microwave identification plate (see Page 7). Keep your invoice for warranty validation. Fill in the information below as a handy reference.

		MBY
_____ Dealer's Name	_____ Service Center	_____ Model Number
_____ Dealer's Telephone Number	_____ Service Center's Telephone Number	_____ Serial Number Date of Purchase

BY LAW THIS APPLIANCE MUST BE REGISTERED. PLEASE BE CERTAIN THAT IT IS.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
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 - (1) door (bent),
 - (2) hinges and latches (broken or loosened),
 - (3) door seals and sealing surfaces.
- (d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

Microwave Safety Instructions

Glass Tray

1. **DO NOT** operate the oven without Roller Ring and Glass Tray in place.
2. **DO NOT** operate the oven without the Glass Tray fully engaged on the drive hub. Improper cooking or damage to the oven could result. Verify that the Glass Tray is properly engaged and rotating by observing its rotation when you press Start.
3. Only use Glass Tray specifically designed for this oven. Do not substitute any other glass tray.
4. If Glass Tray is hot, allow to cool before cleaning or placing in water.
5. **DO NOT** cook directly on Glass Tray. Always place food in a microwave-safe dish, or on a rack set in a microwave-safe dish.
6. If food or utensil on Glass Tray touches oven walls, causing the tray to stop moving, the tray will automatically rotate in opposite direction. This is normal.
7. Glass Tray can turn in either direction.

Roller Ring

1. Roller Ring and oven floor should be cleaned frequently to prevent excessive noise.
2. Roller Ring must always be used for cooking along with Glass Tray.
3. Always replace Roller Ring and Glass Tray in their proper positions.

The model and serial number of this oven is on the microwave identification plate (see Page 7).

Retain this book as a permanent record of your purchase for future reference.

Model No. **MBY** _____

Serial No. _____

Date of Purchase _____

General Oven and Microwave Safety Instructions

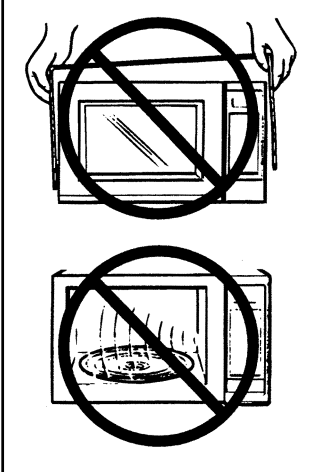
Your microwave oven is a cooking device and you should use as much care as you use with a stove or any other cooking device. When using this electric appliance, basic safety precautions should be followed, including the following:

WARNING

To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy, observe the following:

1. Read all instructions before using the appliance.
2. Read and follow the specific **“PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY,”** found on Page 1.
3. This appliance must be grounded. Connect only to properly grounded outlet. See “Grounding Instructions” found in Installation Instructions.
4. Install or locate this appliance only in accordance with the installation instructions.
5. Do not cover or block any openings on this appliance.
6. Use this appliance only for its intended use as described in this manual. **DO NOT** use corrosive chemicals, vapors, or nonfood products; in this appliance. This type of oven is specifically designed to heat or cook. It is not designed for industrial or laboratory use. The use of corrosive chemicals in heating or cleaning will damage the appliance and may result in radiator leaks.
7. When cleaning surfaces of door and oven that come together on closing the door, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.
8. Do not allow children to use this appliance, unless closely supervised by an adult.
9. This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair or adjustment.
10. Some products such as whole eggs, narrow neck bottles and sealed containers for example, closed glass jars may explode and should not be heated in this oven.
11. To reduce the risk of fire in the oven cavity:
 - (a) Do not overcook food. Carefully attend appliance if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - (b) Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - (c) If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
 - (d) Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.

General Microwave Use

1. **DO NOT** tamper with or make any adjustments or repairs to door, control panel housing, safety interlock switches or any other part of the oven. **DO NOT** remove outer panel from oven. Repairs must be done only by a qualified service person.
 
2. **DO NOT** operate the oven empty. The microwave energy will reflect continuously throughout the oven causing overheating, if food or water is not present to absorb energy. This could damage the oven and result in a risk of fire.
3. **DO NOT** dry clothes, newspapers or other materials in oven, or use newspapers or paper bags for cooking. Fire could result.
4. **DO NOT** use recycled paper products unless the paper product is labeled as safe for microwave oven use. Recycled paper products may contain impurities which may cause sparks, and result in fires when used.
5. **DO NOT** hit or strike control panel. Damage to controls may occur. Fire could result.
6. **POT HOLDERS** should always be used when removing items from the oven. Heat is transferred from the **HOT** food to the cooking container and from the cooking container to the Glass Tray. The Glass Tray can be very **HOT** after removing cooking container from oven.
7. **DO NOT** store flammable materials next to, on top of, or in the oven. These could be fire hazards.

SAVE THESE INSTRUCTIONS

For proper use of your oven read remaining safety cautions and operating instructions.

MICROWAVE OVEN SAFETY PRECAUTIONS

IMPORTANT: Do not overcook food; fire could result. Proper cooking depends on selecting the correct power level and cooking time for the amount of food in the oven. Smaller portions of food that are cooked too long may catch fire. Always have food in the microwave oven when it is on to absorb the microwave energy. When using the oven at power levels below 100%, you can hear the magnetron cycling on and off. Condensation is a normal part of microwave cooking. Covered foods will not cause as much condensation as uncovered ones. Do not block oven vents. This oven is rated for 1100 watts by using the IEC Test Procedure. When preparation foods, check food 1-2 minutes before the minimum time and add time accordingly.

FOOD ITEM OR PROCESS	DO	DON'T
Home Canning		<ul style="list-style-type: none"> Heat, cook or can in closed glass jars or air tight containers. Can in the microwave as harmful bacteria may not be destroyed.
Drying		<ul style="list-style-type: none"> Dry meats, herbs, fruits, vegetables, gourds, wood items or wet papers. Dry nuts or seed in the shell.
Foods with Nonporous Skins or Shells	<ul style="list-style-type: none"> Pierce skins of potatoes, apples, whole squash, hot dogs and sausages so that steam can escape. Puncture whole egg yolks before cooking to prevent explosion. 	<ul style="list-style-type: none"> Cook eggs in the shell. Reheat whole eggs.
Popcorn	<ul style="list-style-type: none"> Use popcorn packaged for microwave ovens. Refer to popcorn package for popping time. Set the time early to check popping. 	<ul style="list-style-type: none"> Leave oven unattended when popping popcorn. Use brawn paper bags or glass bowls to pop corn in.
Baby Food/Baby Formula	<ul style="list-style-type: none"> Place baby food in a small dish and heat gently, stir often, and check temperature before serving. Place nipples/cap on bottles after heatly gently and shake thoroughly. Always "wrist test" before feeding. 	<ul style="list-style-type: none"> Heat baby food in the original Jars. Heat bottles with nipples on. Heat bottles with dispassable liners.
General	<ul style="list-style-type: none"> When using oven cooking bags, use plastic ties or cotton string to close bag. Stir liquids before and after heating to help prevent "eruption." Baked items with fillingb should be cut open to allow steam to escape and avoid burns. Pizza sauce can become extremely hot. Check temperatures before eating. 	<ul style="list-style-type: none"> Use wire twist-be to close an oven cooking bag. Deep fat fry. Use paper towels or cloths that contain a synthetic fiber woven into them (the fiber may cause the towel to ignite).

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions before using this appliance.

IMPORTANT SAFETY NOTICE

- The California Safe Drinking Water and Toxic Enforcement Act requires businesses to warn customers of potential exposure to substances which are known by the State of California to cause cancer or reproductive harm.
- The elimination of soil during self-cleaning generates some by-products which are on this list of substances.
- The fiberglass insulation in self-clean ovens gives off a very small amount of formaldehyde during the first several cleaning cycles.
- To minimize exposure to these substances, always operate this unit according to the instructions contained in this booklet and provide good ventilation to the room during and immediately after self-cleaning the oven.

SAFETY FOR ALL APPLIANCES

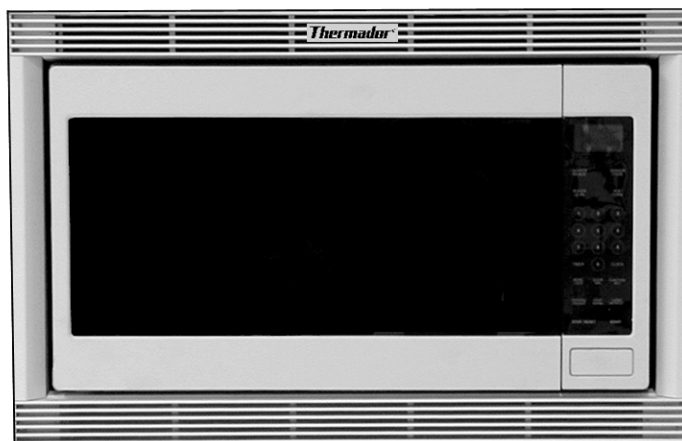
- Use this unit only in the manner intended by the manufacturer. If you have any questions, contact the manufacturer.
- Be sure the oven is properly installed and grounded by a qualified technician.
- Children and pets should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

- Never use the oven to warm or heat a room. Such use can damage the oven parts.
- For personal safety, wear proper apparel. Loose fitting or hanging garments should never be worn while using this appliance. Tie long hair so that it doesn't hang loose.
- Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to an authorized servicer.
- Do not store flammable materials in or near the oven.
- Do not use water on a grease fire. Smother fire or flame or use a dry chemical or foam-type extinguisher.
- Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let a potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- In the event that personal clothing or hair catches fire, **DROP AND ROLL IMMEDIATELY** to extinguish flames.
- As a precaution, it is highly recommended that a fire extinguisher be readily available and highly visible next to any cooking appliance.

NOTE: To cool oven parts, the oven cooling fan will automatically operate approximately 1–2 minutes after any operation.

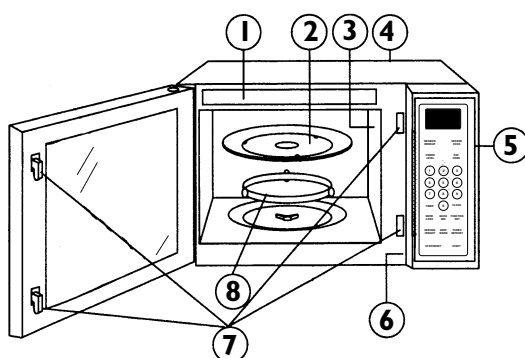
Model Description

Model MBY



Model M30 (white) above

Microwave Oven Parts Identification



1. Menu Label
2. Glass Tray
3. Internal Air Vents
4. External Air Vents
5. Control Panel
6. Microwave Identification Plate
7. Door Safety Lock System
8. Roller Ring

MICROWAVE SPECIFICATIONS

MODEL	V9 (16-11-157)
AC Line Voltage	120V, 60Hz, AC
AC Power Required	10.6 AMPS
Microwave Wattage Output*	1100 watts* (IEC Test Procedure)
Operating Frequency	2450 MHz
Outside Dimensions	14"H x 23-7/8"W x 19-5/32"D
Oven Cavity Dimensions	10-11/32"H x 18-7/8"W x 18-1/2"D
Oven Capacity	2.08 Cu. Ft.
Cooking Uniformity	Turntable system

*The International Electrotechnical Commission's (IEC) standardized method for measuring output wattage.

Control Panel

Beep Sound

When a pad is pressed correctly, a beep will be heard. If a pad is pressed and no beep is heard, the unit did not or cannot accept the instruction. The oven will beep twice between programmed stages. At the end of any complete program, the oven will beep 5 times.

Sensor Reheat Pad

Automatically reheats. Three different categories.

Power Level Pad

Manually changes Microwave power.

Timer Pad

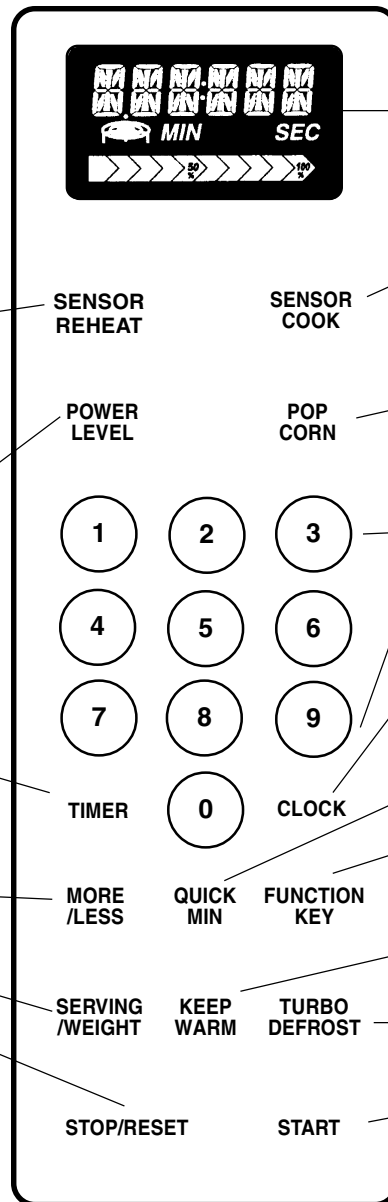
Counts down and signals end time. Can be used for delay or stand time.

More/Less Pad

Increases or decreases cooking time for Sensor Cook or Sensor Reheat.

Stop/Reset Pad

Before cooking: One tap clears your instruction. During cooking: One tap temporarily stops to cooking process. Another tap cancels all your instructions and time of day or colon appears on the Display Window.



Display Window

Sensor Cook Pad

Automatically calculates cooking time for six different items.

Popcorn Pad

Automatically timed by weight.

Number Pads

Time of Day Clock Pad

Quick Minute Pad

Adds or sets time in 1 minute increments, up to 10 minutes.

Function Key Pad

Selects the noncooking features, i.e. Child Lock, etc.

Keep Warm Pad

Three different foods can be kept warm for 30 minutes after cooking.

Turbo Defrost

Defrosts by weight.

Start Pad

One tap allows oven to begin functioning. If door is opened or Stop/Reset Pad is pressed once during oven operation. Start Pad must be pressed again to restart oven.

Cookware and Utensil Guide

ITEM	MICROWAVE	COMMENTS
Aluminum Foil	Yes, for shielding only	Small strips of foil can be molded around thin parts of meat or poultry to prevent overcooking or defrosting too quickly. Foil should not come closer than one inch to any surface of the oven.
Browning Dish	Yes	Browning dishes are designed for microwave cooking only. Check browning dish information for instructions and heating chart. Do not preheat for more than 6 minutes.
Brown paper bags	No	May cause a fire in the oven.
Dinnerware: Labeled "Microwave-Safe" Other Dinnerware	Yes ?	Check manufacturers' use and care directions for use in microwave heating. Some dinnerware may state on the back of the dish, "Oven-Microwave Safe." Use CONTAINER TEST below.
Disposable polyester Paperboard Dishes	Yes	Some frozen foods are packaged in these dishes. Can be purchased in grocery stores.
Fast Food Carton with Metal Handle	No	Metal handle may cause arcing.
Food storage bags	No	Not suitable for high temperatures.
Frozen Dinner Tray: Metal	Yes	Frozen dinners may be heated in foil tray, if tray is less than 3/4-inch (2 cm) high. Place foil tray in center of oven. Leave at least 1-inch (2.5 cm) space between foil tray and oven walls. Heat only 1 foil tray in the oven at a time. For containers more than 3/4-inch (2 cm) deep, remove food and place in a similar size microwave-safe container.
Microwave-safe	Yes	
Glass Jars	Yes, use caution	Remove lid. Heat food until just warm, not HOT. Most glass jars are not heat resistant. Do not use for cooking.
Glassware: Heat-safe glass (i.e. Pyrex) Oven Glassware; Glass Ceramics (Pyroceram®, such as Corning Ware®)	Yes	Ideal for microwave cooking and browning. (See CONTAINER TEST below).
Metal Bakeware	No	Not recommended for use in microwave ovens.
Metal Twist-Ties	No	May cause arcing which could cause a fire in the oven.
Non-microwaveable plastic or metal commuter beverage containers.	No	May cause a fire in the oven.
Oven Cooking Bag	Yes	Follow manufacturers' directions. Close bag with the nylon tie provided, a strip cut from the end of the bag or a piece of cotton string. Do not close with metal twist-tie. Make six 1/2-inch (1 cm) slits near the closure.
Paper Plates & Paper Cups	Yes	Use to warm cooked foods and to cook foods that require short cooking times such as hot dogs.
Paper Towels & Napkins	Yes	Use to warm rolls and sandwiches by microwave.
Parchment Paper	Yes	Use as a cover to prevent spattering. Safe for use in microwave, microwave/convection and conventional ovens.
Plastic: Microwave-Safe Cookware (Pottery, stoneware, porcelain) Reheat & Storage containers Melamine	Yes Yes, use caution No	Should be labeled, "Suitable for Microwave Heating." Check manufacturers' directions for recommended uses. Some microwave-safe plastic dishes are not suitable for cooking foods with high fat or sugar content. The heat from hot food may cause the plastic to warp. This material absorbs microwave energy. Dishes get HOT!
Styrofoam cups or containers	No	Plastic foam will melt if foods reach a high temperature.
Microwave-safe Plastic Wraps	Yes	Use to cover food during cooking to retain moisture and prevent spattering. Vent so steam escapes.
Straw, Wicker, Wood	Yes	Use only for short term reheating and to bring food to a low serving temperature.
Thermometers Microwave-safe, only Conventional	Yes No	Use only microwave-safe meat and candy thermometers. Not suitable for use in microwave oven, will cause sparks and get hot.
Wax paper	Yes	Use as a cover to prevent spattering and to retain moisture.

CONTAINER TEST

TO TEST A CONTAINER FOR SAFE MICROWAVE OVEN USE. Fill a 1 -cup glass measure with water and place it in the microwave oven along with the container to be tested; heat one (1) minute at P100 (HIGH). If the container is microwave oven-safe (transparent to microwave energy), the container should remain comfortably cool and the water should be hot. If the container is hot, it has absorbed some microwave energy and should NOT be used. This test cannot be used for plastic containers.

Let's Start to Use The Oven!

1. Plug into a properly grounded electrical outlet.



Display Window

**“WELCOME TO THERMADOR
REFER TO OPERATING
INSTRUCTIONS BEFORE USE ”**
scrolls across Display Window.



2. The messages in the **Display Window** automatically appear in English.

If you wish to use Spanish or French, use the Function pad language option.

If you wish to use metric measurements, use the Function pad weight option.

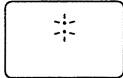

Clock


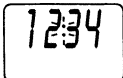
This feature allows you to display the time of day.
The oven will operate without setting the clock.

Example: To set 12:34 AM or PM. Display Window

- 1. Clock** Colon appears and flashes.

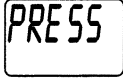
Press. “SET TIME” scrolls across **Display Window.**

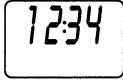


- 2.** Enter time of day using number pads.

Colon continues flashing.

“PRESS CLOCK PAD” scrolls across **Display Window.**


- 3. Clock** Press **Clock** again to set time of day.



Colon stops flashing.

NOTES:

- To reset the clock, repeat step 1 through 3.
- The Clock will retain the time of day as long as electricity is supplied.
- Clock is a 12 hour display.
- Oven will not operate while colon is flashing.

Quick Min

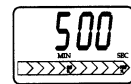
This feature allows you to set and/or add cooking times easily in multiples of one minute.

To Set Cooking Time:

Example: 5 minutes

- Quick Min** Set cooking time. Power level is P100 (HIGH).
Press. (up to 10)
- Start** Cooking begins and time counts down. Power level arrow begins to scroll.

Display Window



At the end of cooking, five beeps sound and “ENJOY YOUR MEAL” appears in the **Display Window**

NOTES:


- To use with other power levels, Press Power Level, then Quick Min.
- If you use Quick Min, you can not use the Number Pads or vice versa.
- Press Quick Min to add more time during cooking. To verify the additional cooking time, check the **Display Window**.

Keep Warm Pad

This feature helps you to keep a certain selection of foods warm for 30 minutes after cooking. (Gravy, Stew or Dessert)

- Keep Warm** “GRAVY— PRESS SERV/ WEIGHT” appears in **Display Window.**

Display Window




Serv/Weight

Press once for Gravy → Select number 1 for 1 cup
Select number 2 for 2 cups


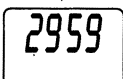
Press twice for Stew → Select number 1 for 1 cup
Select number 2 for 2 cups
Select number 3 for 3 cups
Select number 4 for 4 cups
Select number 3 for 3 servings
Select number 4 for 4 servings

Press three times for Dessert → Select number 3 for 3 cups
Select number 4 for 4 cups
- Serving Weight** Verify serving size (3-4) in **Display Window.**


Press twice.


- Start** Keep Warm time appears in Display Window and begins to count down from 30 minutes.

Press.





At the end of cooking, five beeps sound and “ENJOY YOUR MEAL” appears in the **Display Window.**



To Use Function Pad

This unique feature of your microwave oven allows you to establish the initial non-cooking features of your oven such as CHILD LOCK, WORD SPEED, LANGUAGE CHOICE (ENGLISH, FRENCH OR SPANISH), plus many more. See below.

1) 	Press: FUNCTION. Menu Action Message is "Select Function 0 through 9, 1--LANGUAGE CHOICE --- etc".
2) Select a number (0-9) Ex. CHILD LOCK is 5	Press 5: Menu Action Message is "CHILD LOCK ON/OFF".
3) Select <input type="text" value="1"/> , <input type="text" value="2"/> or <input type="text" value="3"/>	Press: One number. Your selection is now part of the operating system. You can change it any time.
4) Continue until you have completed your selections.	See below for other options. Selection choice is confined in display. You do not need to press START after entry is made.





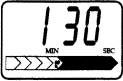

→ 1	LANGUAGE CHOICE The oven has English, French and Spanish display. The display appears in English when you plug-in. 1 ENGLISH → Display appears in English. 2 FRANCAIS → Display appears in French. 3 ESPANOL → Display appears in Spanish.
→ 2	Lb/KG CHOICE The oven has both imperial and metric weight measurements. The oven displays the weight in imperial when you plug it in. 1 Lb → Weight can be set in oz/lb, (Imperial). 2 KG → Weight can be set in g/kg, (Metric).
→ 3	WORD SPEED The speed of word scrolling in the Display Window can be sped up or slowed down. 1 QUICK → Words scroll quickly. 2 MEDIUM → Scrolling speed returns to initial setting. 3 SLOW → Words scroll slowly.
→ 4	MENU ACTION ON/OFF MENU ACTION SCREEN helps you to program your oven by prompting the next step to be taken. When you become familiar with your oven, the prompting can be turned off. 1 ON → Prompting Guide will appear. 2 OFF → Prompting Guide will not appear.
→ 5	CHILD LOCK ON/OFF The oven has Child Safety Lock feature which prevents use by children. It does not lock the door. 1 ON → Child Lock has been set and operation will not be accepted. 2 OFF → Child Lock has been cancelled.
→ 6	BEEP ON/OFF If you wish to have the oven operate with no beep, it can be eliminated. 1 ON → Beep sound will reactivate. 2 OFF → Beep sound will not be heard.
→ 7	REMINDER BEEP ON/OFF A reminder beep works to remind you to remove the food from the oven after the completion of cooking. It will occur every 15 seconds. 1 ON → Reminder beep will work. 2 OFF → Reminder beep will not work.
→ 8	DAYLIGHT SAVING ON/OFF 1 ON → Time of day will advance one hour. 2 OFF → Time of day returns to original setting.
→ 9	CLOCK ON/OFF Clock display can be turned off. 1 ON → Clock display will appear in the Display Window . 2 OFF → Clock display will not appear in the Display Window . Time of day will not be lost while the display is off.
→ 0	DEMO MODE ON/OFF Demo mode is designed for retail store display. In this mode, the oven can be demonstrated with no power in the oven. 1 ON → The oven is in Demo mode. 2 OFF → The oven is not in Demo mode.

Manual Setting (Power & Time Setting)

This feature allows you to manually set the power and time for microwave cooking.

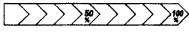
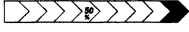
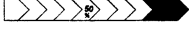
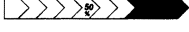
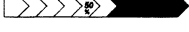





Press **Power Level** pad until desired power appears in the **Display Window**. See Chart below.

Example: To cook at P50 for 1 minute 30 seconds.

1. **Power Level** To set 50% power "P 50 SET TIME" appears in **Display Window**.
Press six times. 
2.  Enter cooking time using number pads. 
3. **Start** **Display Window** counts down and power level arrow begins to scroll. Press. 

At the end of cooking, five beeps sound and "ENJOY YOUR MEAL" appears in the **Display Window**

ENJOY

Press Power Level	Power Level	Display Window
once	P100 (HIGH)	
twice	P 90	
3 times	P 80	
4 times	P 70 (MED. HIGH)	
5 times	P 60 (MEDIUM)	
6 times	P 50	
7 times	P 40	
8 times	P 30 (MED. LOW)	
9 times	P 20	
10 times	P 10 (LOW)	

NOTES:


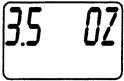


1. When selecting P100 (HIGH) power for the first stage, you can begin at step 2.
2. When selecting P100 (HIGH) power, the maximum time is 30 minutes. For other power levels the maximum time is 99 minutes and 99 seconds.
3. Two beeps will sound between each stage of programming. Five beeps will sound at the end of the entire sequence.
4. For more than one stage cooking, repeat steps 1 & 2 for each stage of cooking before pressing **Start** pad. Maximum number of stages for cooking is 4 stages.
5. For reheating, use P100 (HIGH) for liquids, P 70 (MEDIUM-HIGH) for most foods and P 60 (MEDIUM) for dense foods.
6. For defrosting, use P 30 (MEDIUM-LOW).

Popcorn Pad

For use with prepackaged Popcorn bags.

Example: To pop 3.5 oz. package of microwave popcorn.

Press **Popcorn** pad until package weight appears in the **Display Window**. See Chart below.

1. **Popcorn** "POPCORN (weight)- - PRESS START" scrolls across **Display Window**.
Press five times. 
Verify packaged weight in **Display Window**. 
 2. **Start** Cooking begins. Press. 
Time counts down and power level arrow scrolls. 
- At the end of cooking, five beeps sound and "ENJOY YOUR MEAL" appears in the **Display Window**

ENJOY

Press Popcorn pad	Popcorn package	Time Min:Sec
once	1.75 oz. (50 g)	1:45
twice	2.65 oz. (75 g)	2:20
three times	2.85 oz. (80 g)	2:30
four times	3.0 oz. (90 g)	2:20
five times	3.5 oz. (99 g)	2:20

NOTES:

1. Timings may vary depending on size and wattage of oven.
2. Popcorn packages should be at room temperature.
3. Place bag in oven according to manufacturer's directions.
4. Pop **one** bag at a time.
5. After popping, allow bag to cool. Carefully open bag away from face and body, since popcorn and steam are extremely hot.
6. **NEVER** leave the oven unattended when popping popcorn.
7. Do not reheat unpopped kernels or reuse bag.





CAUTION: If prepackaged popcorn is of a different weight than the recommended weight, do not use the preset popcorn settings. Manually set Power Level and Time according to the manufacturer's instructions.

Timer



This feature allows you to:

- 1) Use it as a Kitchen **TIMER**.
- 2) Program **STAND** time after cooking is completed.
- 3) Program **DELAY** time for beginning cooking.

To Set **TIMER**:

1.  **"TIMER - - SET TIME"** appears in the **Display Window**.
Press once. 
2.  Enter time using Number pads (up to 99 minutes and 99 seconds). 

To Activate **TIMER** Program:

3.  **Timer** will count down. No cooking will occur.
Press once. 

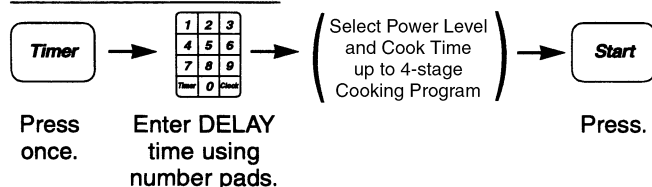
At the end of cooking, five beeps sound and "ENJOY YOUR MEAL" appears in the **Display Window**



NOTES:

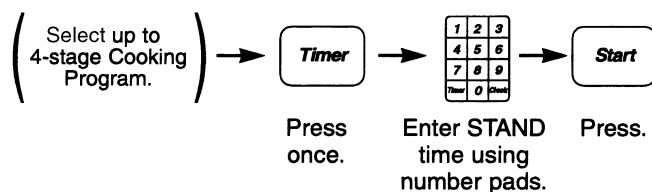
1. When each stage finishes, a two beep signal sounds. At the end of the program, the oven will beep five times.
2. If oven door is opened during the **TIMER**/**DELAY**/**STAND** time, the time in the **Display Window** will continue to count down.
3. **DELAY** time cannot be programmed before any **Auto Control Feature**. This is to prevent the starting temperature of the food from rising before defrosting or cooking begins. A change in the starting temperature would cause inaccurate cooking results.
4. Timer can be set up to 99 minutes and 99 seconds.

To Set **DELAY** Time:



- **DELAY** time : Display time counts down then cook time begins.
- Cooking will start after **DELAY** time has expired and power level is displayed.
- During the **DELAY** time, the display shows the count down time but there is no prompt that says **DELAY** time.

To Set **STAND** Time:




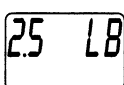





- **STAND** time will count down after cooking occurs.

Turbo Defrost

This feature allows you to defrost meat, poultry and seafood simply by entering the weight.

Example: To defrost 2.5 lbs (2 lbs 8 oz) of meat.

1.  "INVERTER TURBO DEFROST - - SET WEIGHT" appears in **Display Window**.
Press. 
2.  Enter weight using number pads. (6.0 lb maximum). 
3.  Defrost time* appears.
Press. 
Display Window counts down. 

At the end of cooking, five beeps sound and "ENJOY YOUR MEAL" appears in the **Display Window**.



***NOTE:** Time will vary depending on size and wattage of your oven.

Conversion Chart

Follow this chart to convert ounces or hundredths of a pound into tenths of a pound.

Example: If a piece of frozen meat weighs 1 pound 14 ounces, the equivalent is 1.9 pounds.

Ounces	Hundredths of a Pound	Tenths of a Pound
0	.96 - .05	0.0
1 - 2	.06 - .15	0.1
3 - 4	.16 - .25	0.2
5	.26 - .35	0.3
6 - 7	.36 - .45	0.4
8	.46 - .55	0.5
9 - 10	.56 - .65	0.6
11 - 12	.66 - .75	0.7
13	.76 - .85	0.8
14 - 15	.86 - .95	0.9

Defrosting Tips & Techniques

Before Freezing:

1. Freeze meats, poultry and fish in packages with only 1 or 2 layers of food.
Place wax paper between layers.
2. Package in heavy-duty plastic wraps, bags (labeled "For Freezer") or freezer paper.
3. Remove as much air as possible, i.e. create a vacuum.
4. Seal securely, date and label.

To Defrost:

1. Remove wrapper. This helps moisture to evaporate.
Juices from food can get hot and cook the food.
2. Set food on microwave safe roasting rack in an appropriately sized dish.
3. Place roasts fat-side down. Place whole poultry breast-side down.
4. During Defrosting:
 - a. Drain liquids.
 - b. Manipulate and turn over items about midway through defrosting.
5. Shield edges and ends if needed. (See **Cooking Techniques**).
6. Select power and minimum time so that items will be under-defrosted.

After Defrosting:

1. Large items may be icy in the center. Defrosting will complete during STANDING TIME.
2. Let stand, covered with plastic wrap, in the refrigerator for time shown in the chart below.
3. See chart below for standing time and rinsing directions.
4. Items which have been layered should be rinsed separately or have a longer stand time.




FOOD	DEFROST TIME (min. per pound) (P 30)	DURING DEFROSTING	AFTER DEFROSTING	
			Stand Time	Rinse and Pat Dry (cold water)
Fish and Seafood [up to 3 lbs. (1.4 kg)]				
Crabmeat	6	Break apart/Rearrange	5 min.	YES
Fish Steaks	4 to 6	Turn over		
Fish Fillets	4 to 6	Turn over/Rearrange/Shield ends		
Sea Scallops	4 to 6	Break apart/Remove defrosted pieces		
Whole fish	4 to 6	Turn over		
Meat				
Ground Meat	4 to 5	Turn over/Remove defrosted portion/Shield edges	10 min.	NO
Roasts [2½ - 4 lbs. (1.1-1.8 kg)]	4 to 8	Turn over/Shield ends and defrosted surface	30 min. in refrig	
Chops/Steak	6 to 8	Turn over/Rearrange/Shield ends and defrosted surface	5 min.	
Ribs/T-bone	6 to 8	Turn over/Rearrange/Shield ends and defrosted surface		
Stew Meat	4 to 8	Break apart/Rearrange/Remove defrosted pieces		
Liver (thin sliced)	4 to 6	Drain liquid/Turn over/Separate pieces		
Bacon (sliced)	4	Turn over	- - -	
Poultry				
Chicken, Whole [up to 3 lbs. (1.4 kg)]	4 to 6	Turn over/Shield	20 min. in refrig.	YES
Cutlets	4 to 6	Break apart/Turn over/Remove defrosted pieces	5 min.	
Pieces	4 to 6	Break apart/Turn over/Shield	10 min.	
Cornish Hens	6 to 8	Turn over/Shield		
Turkey Breast [5 - 6 lbs. (2.3 - 2.7 kg)]	6	Turn over/Shield	20 min. in refrig	

Microwave Shortcuts

FOOD	POWER SETTING	TIME (in minutes)	DIRECTIONS
To separate Bacon , 1 pound (450 g)	P100 (HIGH)	30 sec.	Remove wrapper and place in a microwave safe dish. After heating, use a plastic spatula to separate slices.
To soften Brown Sugar 1 cup (250 mL)	P100 (HIGH)	20 - 30 sec.	Place brown sugar in microwave safe dish with a slice of bread. Cover with plastic wrap.
To melt Butter , 1 stick, ¼ pound (110 g)	P 60 (MEDIUM)	1½ - 2	Remove wrapper and place butter in a microwave safe dish covered with plastic wrap.
To soften Butter , 1 stick ¼ pound (110 g)	P 30 (MEDIUM-LOW)	1	Remove wrapper and place butter in a microwave safe dish.
To melt Chocolate , 1 square, 1 oz. (28 g)	P100 (HIGH)	1 - 1½	Remove wrapper and place chocolate in a microwave safe dish. Stir before adding more time. (Stir until completely melted.) <i>Note: Chocolate holds its shape even when softened.</i>
To melt Chocolate , ½ cup (125 mL) chips	P100 (HIGH)	1 - 1½	
To toast Coconut , ½ cup (125 mL)	P100 (HIGH)	1	Place in a microwave safe dish. Stir every 30 seconds.
To soften Cream Cheese , 8 oz. (250 g)	P 30 (MEDIUM-LOW)	1 - 2	Remove wrapper and place in a microwave safe bowl.
To brown Ground Beef , 1 pound (450 g)	P100 (HIGH)	4 - 5	Crumble into a microwave safe colander set into another dish. Stir twice. Drain grease.
To steam Hand Towels - 4	P100 (HIGH)	20 - 30 sec.	Soak in water, then wring out excess. Place on a microwave safe dish. Heat. Present immediately.
To soften Ice Cream , ½ gallon (2 qt.)	P 30 (MEDIUM-LOW)	1 - 1½	Check often to prevent melting.
Cup of liquid To boil water, broth, etc. 1 cup, 8 oz. (250 mL) 2 cups, 16 oz. (500 mL) To heat milk 1 cup, 8 oz. (250 mL) 2 cups, 16 oz. (500 mL)	P100 (HIGH) P 70 (MEDIUM-HIGH)	 2½ - 3 4 2 - 3 4 - 5	Heated liquids can erupt if not stirred. Do not heat liquids in your microwave oven without stirring before and after heating.
To roast Nuts , 1½ cups (375 mL)	P100 (HIGH)	4 - 5	
To toast Sesame Seeds , ¼ cup (50 mL)	P100 (HIGH)	3 - 5	Place in a small microwave safe bowl. Stir twice.
To skin Tomatoes (one at a time)	P100 (HIGH)	30 sec.	Place tomato into a microwave safe bowl containing boiling water. Completely submerge. Rinse and peel. Repeat for each tomato.
To remove Cooking Odors	P100 (HIGH)	5	Combine 1 to 1½ cups (250 - 375 mL) water with the juice and peel of one lemon in a small microwave safe bowl. After heating, wipe interior of oven with damp cloth.

Sensor Reheat



This feature allows you to reheat any quantity of food with only one touch.

1.  **Sensor Reheat**
Press. **Display Window**
"SENSOR REHEAT -- PRESS START" appears in **Display Window**. 
2.  **More/Less** Optional.*

***More/Less** Pad: Press before pressing **Start**.

Preferences for food doneness vary with each individual. After having used the Sensor Cooking a few times, you may decide you would prefer your food cooked to a different doneness. By using the **More/Less** pad, the programs can be adjusted to cook food for a longer or shorter time.

- 1 tap=**More** cooking
- 2 taps=**Less** cooking
- 3 taps=original setting

3.  **Start**
Press. Reheating starts. The word "SENSOR" appears in the **Display Window**. 

After heat/steam is detected by the **Genius**, 2 beeps sound.



The remaining cooking time appears in the **Display Window** and begins to count down. Power level arrow scrolls.



At the end of cooking, five beeps sound and "ENJOY YOUR MEAL" appears in the **Display Window**.



NOTES:

Casseroles - Add 3 to 4 tablespoons of liquid; loosely cover with lid or plastic wrap. Stir when time appears in the **Display Window**.

Canned foods - Empty contents into casserole dish or serving bowl; loosely cover dish with lid or plastic wrap. After reheating, release plastic wrap and stand.

Plate of food - Arrange food on plate; top with butter, gravy, etc. Loosely cover with plastic wrap. After reheating, release plastic wrap and let stand.

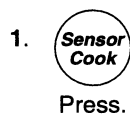
Follow the recommendations for Sensor Cooking, in addition to the following:

DO NOT:

1. Reheat bread and pastry products. Use manual power and time for these foods.
2. Reheat raw or uncooked food.
3. Use if oven cavity is warm.
4. Use for beverages.
5. Use for frozen foods.

Sensor Cook

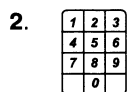
This sensor feature allows you to cook any quantity of food with only one touch. The oven does it all for you.



1. **Sensor Cook**
Press.

"SENSOR COOK -- SELECT RECIPE BY NUMBER PADS" appears in **Display Window**.

Display Window



2.

Select Food Category (1-6)

- 1 – Potato
- 2 – Fresh Vegetables
- 3 – Canned Vegetables
- 4 – Frozen Vegetables
- 5 – Frozen Dinners
- 6 – Chicken Pieces



3.

Optional*.

***More/Less Pad:** Press before pressing **Start**.

Preferences for food doneness vary with each individual. After having used the Sensor Cooking a few times, you may decide you would prefer your food cooked to a different doneness. By using the **More/Less** pad, the programs can be adjusted to cook food for a longer or shorter time.

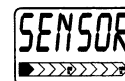
- 1 tap=**More** cooking
- 2 taps=**Less** cooking
- 3 taps=original setting

5.



Start
Press.

Cooking starts. The word "SENSOR" appears in the **Display Window**.



After heat/steam is detected, 2 beeps sound.



The remaining cooking time appears in the **Display Window** and begins to count down. Power level arrow scrolls.



At the end of cooking, five beeps sound and "ENJOY YOUR MEAL" appears in the **Display Window**.



Sensor Cook Chart

FOOD CATEGORY	SERVING/WEIGHT	HINTS
1. Potato	any quantity	Pierce at least 6 times on the top of the potato with fork. Place potatoes on a microwave safe dish. Do not cover. Let stand, 5 minutes, to finish cooking.
2. Fresh Vegetables	any quantity	All pieces should be the same size. Add a small amount of water and cover with lid or vented plastic wrap. After 2 beeps, stir or rearrange.
3. Canned Vegetables	any quantity	Empty contents into casserole dish or serving bowl. Cover loosely with lid or vented plastic wrap. After 2 beeps, stir or rearrange.
4. Frozen Vegetables	any quantity	Follow manufacturers' directions. Use less water than suggested. Do not salt until after cooking. (Not suitable for vegetables in butter or sauce.) After 2 beeps, stir or rearrange.
5. Frozen Dinners	any quantity	Follow manufacturers' directions for covering or removing covers. For best results, do not use frozen foods packaged in foil tray. After two beeps, stir or ladle gravy sauce according to package directions.
6. Chicken Pieces	any quantity	Place skin-side down. Cover completely with plastic wrap. Rearrange after beep. Let stand, 5 minutes, before serving.

For the best results, follow these recommendations.

BEFORE Reheating/Cooking

- The room temperature surrounding the oven should be below 95° F (35° C).
- Food weight should exceed 4 oz. (110 g).
- Glass Tray and outside of container should be dry.
- Cover food loosely but completely with plastic wrap, or place foods in a casserole dish with a proper fitting lid.
- All foods should be taken from their normal storage place.

DURING Reheating/Cooking:

DO NOT open the oven door until 2 beeps sound and time appears in the **Display Window**. Doing so will cause inaccurate cooking since the steam from food is no longer contained within the oven cavity. Once the timer begins to count down, the oven door may be opened to stir, turn, shield, rearrange, mix or add foods.

AFTER Reheating/Cooking:

All foods should have a covered stand time.

Food Characteristics

Bone and Fat

Both bone and fat affect cooking. Bones may cause irregular cooking. Meat next to the tips of bones may overcook while meat positioned under a large bone, such as a ham bone, may be undercooked. Large amounts of fat absorb microwave energy and the meat next to these areas may overcook.

Density

Porous, airy foods such as breads, cakes or rolls take less time to cook than heavy, dense foods such as potatoes and roasts. When reheating donuts or other foods with different centers be very careful. Certain foods have centers made with sugar, water or fat and these centers attract microwaves (For ex., jelly donuts). When a jelly donut is heated, the jelly can become extremely hot while the exterior remains warm to the touch. This could result in a burn if the food is not allowed to cool properly in the center.

Quantity

Two potatoes take longer to cook than one potato. As the quantity of the food increases so does the cooking time. When cooking small amounts of food such as one or two potatoes, do not leave oven unattended. The moisture content in the food may decrease and a fire could result.

Shape

Uniform sizes heat more evenly. The thin end of a drumstick will cook more quickly than the meaty end. To compensate for irregular shapes, place thin parts toward the center of the dish and thick pieces toward the edge.

Size

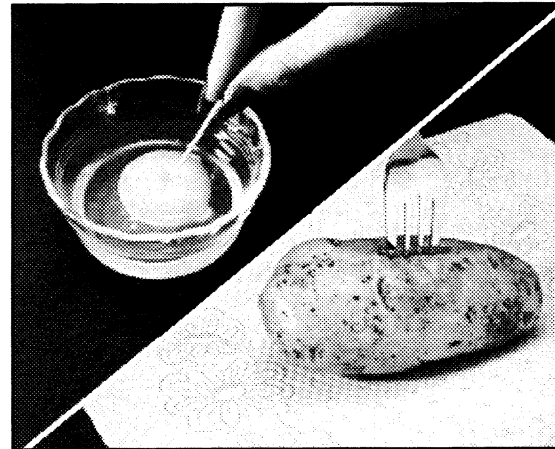
Thin pieces cook more quickly than thick pieces.

Starting Temperature

Foods that are room temperature take less time to cook than if they are chilled or refrigerated or frozen.

Cooking Techniques

Piercing



Foods with skins or membranes must be pierced, scored or have a strip of skin peeled before cooking to allow steam to escape. Pierce whole egg yolks and whites, clams, oysters, chicken livers, whole potatoes and whole vegetables. Whole apples or new potatoes should have a 1-inch strip of skin peeled before cooking. Score sausages and frankfurters.

Browning

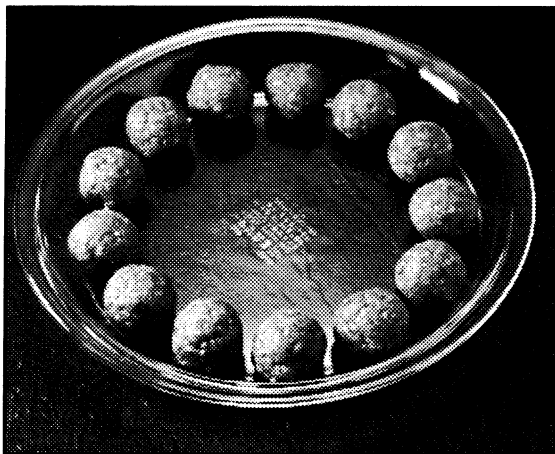


Foods will not have the same brown appearance as conventionally cooked foods or these foods which are cooked utilizing a browning feature. Meats and poultry may be coated with browning sauce, Worcestershire sauce, barbecue sauce or shake-on browning sauce. To use, combine browning sauce with melted butter or margarine; brush on before cooking.

For quick breads or muffins, brown sugar can be used in the recipe in place of granulated sugar, or the surface can be sprinkled with dark spices before baking.

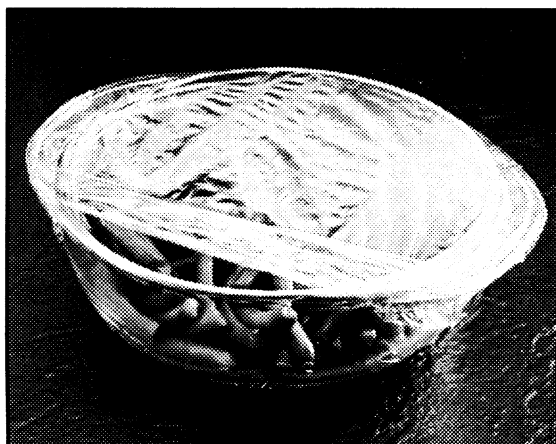
Cooking Techniques

Spacing



Individual foods, such as baked potatoes, cupcakes and appetizers, will cook more evenly if placed in the oven equal distances apart. When possible, arrange foods in a circular pattern.

Covering



As with conventional cooking, moisture evaporates during microwave cooking. Casserole lids or plastic wrap are used for a tighter seal. When using plastic wrap, vent the plastic wrap by folding back part of the plastic wrap from the edge of the dish to allow steam to escape. Loosen or remove plastic wrap as recipe directs for stand time. When removing plastic wrap covers, as well as any glass lids, be careful to remove them away from you to avoid steam burns. Various degrees of moisture retention are also obtained by using wax paper or paper towels. However, unless specified, a recipe is cooked covered.

Shielding

Thin areas of meat and poultry cook more quickly than meaty portions. To prevent overcooking, these thin areas can be shielded with strips of aluminum foil. Wooden toothpicks may be used to hold the foil in place.

Timing

A range in cooking time is given in each recipe. The time range compensates for the uncontrollable differences in food shapes, starting temperature and regional preferences. Always cook food for the minimum cooking time given in a recipe and check for doneness. If the food is undercooked, continue cooking. It is easier to add time to an undercooked product. Once the food is overcooked, nothing can be done.

Stirring

Stirring is usually necessary during microwave cooking. We have noted when stirring is helpful, using the words once, twice, frequently or occasionally to describe the amount of stirring necessary. Always bring the cooked outside edges toward the center and the less cooked center portions toward the outside of the dish.

Rearranging

Rearrange small items such as chicken pieces, shrimp, hamburger patties or pork chops. Rearrange pieces from the edge to the center and pieces from the center to the edge of the dish.

Turning

It is not possible to stir some foods to redistribute the heat. At times, microwave energy will concentrate in one area of a food. To help insure even cooking, these foods need to be turned. Turn over large foods, such as roasts or turkeys, halfway through cooking.

Stand Time

Most foods will continue to cook by conduction after the microwave oven is turned off. In meat cookery, the internal temperature will rise 5°F to 15°F (3°C to 8°C), if allowed to stand, tented with foil, for 10 to 15 minutes. Casseroles and vegetables need a shorter amount of standing time, but this standing time is necessary to allow foods to complete cooking to the center without overcooking on the edges.

Testing for Doneness

The same tests for doneness used in conventional cooking may be used for microwave cooking. Meat is done when fork-tender or splits at fibers. Chicken is done when juices are clear yellow and drumstick moves freely. Fish is done when it flakes and is opaque. Cake is done when a toothpick or cake tester is inserted and comes out clean. Candy is done when it reaches the proper temperature for each stage of crystallization.

Care of Your Microwave Oven

BEFORE CLEANING:

Unplug at socket of the oven. If impossible, leave oven door open to prevent oven from accidentally turning on.

AFTER CLEANING:

Be sure to replace the Roller Ring and Glass Tray in the proper position and press **Stop/Reset** Pad to clear the screen.

Inside of the oven:

Wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. The use of harsh detergents or abrasives is not recommended.

Glass Tray:

Remove and wash in warm, soapy water or in a dishwasher.

Outside oven surfaces.

Clean with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into ventilation openings.

Menu Label:

Do not remove. Wipe with damp cloth.

Control Panel:

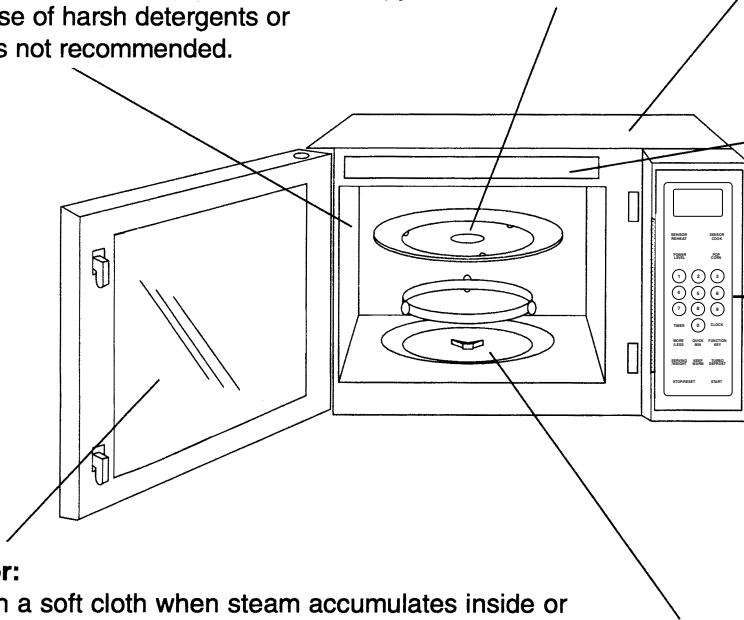
- * Covered with a removable protective film to prevent scratches during shipping. Small bubbles may appear under this film. *(Hint - To remove film, apply masking or clear tape to an exposed corner and pull gently.)*
- * If the control panel becomes wet, clean it with a soft dry cloth. Do not use harsh detergents or abrasives on the Control Panel.

Oven Door:

- * Wipe with a soft cloth when steam accumulates inside or around the outside of the oven door. During cooking, especially under high humidity conditions, steam is given off from food. (Some steam will condense on cooler surfaces, such as the oven door. This is normal.)
- * Inside surface is covered with a heat and vapor barrier film. Do not remove.

Roller Ring and oven cavity floor:

Wipe the bottom surface of the oven with mild detergent water or window cleaner and dry. Roller Ring may be washed in mild soapy water or dishwasher. These areas should be kept clean to avoid excessive noise.



HOW TO OBTAIN SERVICE

For authorized service or parts information, call 800/ 735-4328.

We want you to remain a satisfied customer. If a problem does come up that cannot be resolved to your satisfaction write to Thermador Customer Support Call Center, 5551 McFadden Avenue, Huntington Beach CA, 92649 or call: 800/ 735-4328.

Please include the Model Number, Serial Number and Date of Original Purchase/Installation.

Thermador® Built-In Microwave Oven Warranty

For Model: **MBY**

WHAT IS COVERED

Full One Year Warranty

For one year from the date of installation or date of occupancy for a new previously unoccupied dwelling, any part which fails in normal home use will be repaired or replaced free of charge. Save your dated receipt or other evidence of the installation/occupancy date. Thermador® will pay for all repair labor and replacement parts found to be defective due to materials and workmanship. Service must be provided by a Factory Authorized Service Agency during normal working hours.

WHAT IS NOT COVERED

1. Service by an unauthorized agency. Damage or repairs due to service by an unauthorized agency or use of unauthorized parts.
2. Service visits to:
 - Teach you how to use the appliance.
 - Correct the installation. You are responsible for providing electrical wiring and other connecting facilities.
 - Reset circuit breakers or replace home fuses.
3. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes or plumbing codes, or improper storage of the appliance.
4. Repairs due to other than normal home use.

WARRANTY APPLICATIONS

This warranty applies to appliances used in normal family households; it does not cover their use in commercial situations.

This warranty is for products purchased and retained in the 50 states of the U.S.A., the District of Columbia and Canada. The warranty applies even if you should move during the warranty period. Should the appliance be sold by the original purchaser during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period.

THERMADOR® DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state or province to province.

SERVICE DATA RECORD

The location of the serial tag on the product can be seen on left side of control panel when door is open. Now is a good time to write this information in the space provided below. Keep your invoice for warranty validation. To obtain service, see Page 20.

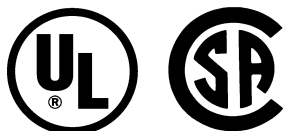
Model Number:

Serial Number:

Date of Installation
or Occupancy:

We reserve the right to change specifications or design without notice. Some models are certified for use in Canada. Thermador is not responsible for products which are transported from the U.S. for use in Canada. Check with your local Canadian distributor or dealer.

For the most up to date critical installation dimensions by fax, use your fax handset and phone (775) 833-3600. Use code #8030.



Thermador[®]

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